

# Beans with Beans

Serves 4

Eat with a very good piece of oil poached tuna with aioli to match, grilled meats (especially lamb), fresh sliced and salted tomatoes, some very cold, orange-y wine.

**Plenty of olive oil**

**¾ - 1 lb. green beans, stem ends trimmed, halved lengthwise or crosswise**

**Kosher salt, freshly ground pepper**

**2 cups brothy beans or 1 15 oz. can beans, drained and rinsed**

**Crushed red pepper flakes**

**4 anchovies, chopped**

**1 clove garlic, finely grated**

**Sherry or white wine vinegar**

**Parsley, dill, mint, whatever fresh herbs you have on hand**

1. Heat olive oil in a large skillet or medium dutch oven or other heavy bottomed pot. Add green beans and crushed red pepper flakes and season with salt and pepper. Let cook a few minutes on one side to get some color on the bottom layer and then toss, continue to cook until beans are bright green and just tender, a few minutes more.
2. Add the other beans along with ¾ cup or so of their cooking liquid (if using canned beans, add ¾ cups water, vegetable broth or chicken broth).
3. Bring to a simmer and cook until beans are totally softened but not quite yet that army green color, 4 to 5 minutes.
4. Remove from heat and add anchovies, garlic and a healthy splash of vinegar. Give the pot a swirl and let sit a few minutes to allow everything to get to know one another (truthfully, these beans are better as they sit). Transfer to a serving bowl (or serve in whatever you cooked them in) and finish with another heavy handed pour of olive oil and scattering of chosen herbs.

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